



SALADS + SNACKS

Ms. Edna's Biscuits 12
Homemade buttermilk biscuits served with Sweet Potato Praline Butter, Browned Sorghum Butter, and Seasonal Preserves

Black Eye Pea "Hummus" 10
Smokey black eye pea dip served with house-made benne seed crackers & pickled vegetables

Baby Lettuce Peach Salad 12
Local baby lettuce, fresh summer peaches, feta cheese, herb roasted beets, toasted bread crumbs, and lemon basil vinaigrette

House Caesar Salad 10
Romaine lettuce, parmesan cheese, cornbread croutons, tomatoes, and Caesar dressing

Grilled Okra, Corn 12 & Tomato Salad
Local heirloom tomatoes, grilled okra and raw sweet corn with a summer tomato vinaigrette

House Chips & Caramelized Onion Dip 11
House fried potato chips with a savory caramelized onion and chive tabne dip

YARD BIRD

Smothered Chicken & Rice 22
Herb roasted half chicken over Charleston Red Rice, smokey braised greens, and Yassa onion sauce

Southern Fried Chicken 26
Buttermilk brined and fried half chicken, tangy slaw, and corn spoon bread

Nanna's Chicken Sandwich 15
Fried boneless buttermilk brined chicken thigh, pimento cheese, cabbage chow chow and mayo on a brioche bun with hot sauce on the side. Served with house chips.

AYA IS A REFINED TRIBUTE TO BLACK SOUTHERN CUISINE, INSPIRED BY INGREDIENTS AND TRADITIONS BORN FROM THE RESILIENCE OF ANCESTORS DURING THE MIDDLE PASSAGE. THE RESTAURANT'S MENU OFFERS CREATIVE TAKES ON TRADITIONAL FLAVORS, INVITING GUESTS TO EXPERIENCE A FUSION OF AFRICAN, CARIBBEAN, AND SOUTHERN CULINARY ROOTS. EACH DISH IS CRAFTED TO HONOR THESE CULTURAL INFLUENCES, BLENDING HERITAGE WITH FRESH, CONTEMPORARY TWISTS.

ENTREES

Smoked Pork & Peaches 23
Smoke kissed thick cut pork chop with barbecue peaches, stewed green beans, and buttered Carolina Gold Rice

Sunday Short Ribs 32
Slow cooked beef short ribs, sweet corn spoon bread, house pickled beets, fried onion strings, and pan sauce

Creole Shrimp & Grit Fritters 22
Creamy stone ground Southern Queen grit fritters, Gulf shrimp, and Conecuh sausage in a rich Creole gravy

Fish and Grits 22
Blackened or pan fried catfish with smokey braised greens, potlikker, and creamy stone ground Southern Queen grits

BBQ Mushrooms & Field Peas 19
Grilled king oyster mushrooms over a warm Sea Island red pea salad with charred okra, and cabbage chow chow served with Carolina Gold Rice

Steak & Summer Salad 32
Grilled ribeye steak with a charred corn and heirloom tomato salad and a tangy garden herb dressing

All Day Burger 17
Thick and juicy all beef burger with thick cut bacon, tomato relish, cheddar-Gruyere cheese, and garlic aioli on a toasted brioche bun
Served with house chips

Spicy Blackened Catfish Sandwich 16
Blackened pan seared or fried catfish, tangy slaw, comeback sauce, and house dill pickles on a country white roll
Served with house chips

SIDES

Stewed Green Beans 5
Corn Spoon Bread 5
Smokey Braised Greens 5

Crispy Grit Fritters 6
Cabbage Chow Chow 5

Tangy Slaw 4
Red rice 6

WINES

NON-ALCOHOLIC	Glass/Bottle
Sparkling White, Freixenet (Spain)	10/40
SPARKLING	
Sparkling White, Casa Farive Prosecco Superiore DCG (Italy)	12/48
ROSÉ	
Rosé, Domaine De Fontainte (France)	11/44
WHITE	
Moscato D'asti, Saracco (Italy)	11/44
Pinot Grigio, Ferrari-Carano (Italy)	12/48
Riesling, Eroica (Washington)	10/40
Chardonnay, Aslina (South Africa)	12/48
RED	
Pinot Noir, Argyle Bloomhouse (Oregon)	11/44
Bordeaux, Chateau Chapelle D'Alienor (France)	11/44
Cabernet Sauvignon, Aslina (South Africa)	12/48

BEERS

Braided River Del Golfo Cerveza (Mobile, AL)	7
Common Bond Crema Stout (Montgomery, AL)	7
Red Clay Bo Bikes IPA (Opelika, AL)	7
Common Bond Oktoberfest (Montgomery, AL)	7
Athletic Brewing Run Wild Non-Alcoholic IPA (Milford, CT)	5

FREE AS A BIRD

Aya Sour	12
Spirit Free Whiskey, Antidote Aperitivo Bitter Red, Lemon, Fee Foam	
Dry in Nola	10
Spirit Free Rum, Thrive Hibiscus Tea, Pineapple, Fassionola, Lemon	
Afia	10
Matcha, Oat Milk, Rosebud, Fee Foam	
Royal Butterfly	12
Fresh Blueberry, Freixenet Non-Alcoholic Prosecco, Spirit Free Gin	
The Magnolia	10
Café Du Monde Chicory Coffee Cold Brew, Hazelnut-Vanilla	
Blueberry Arnold Palmer	5
Fresh Blueberry, Iced Tea, Lemonade	

SIGNATURE COCKTAILS

South African Sour	14
Amarula, Lillet Blanc, Honey-Rooibos reduction, Lemon, Fee Foam, Brokers Gin	
Old Overtown	16
Guava, Toasted Coconut, Lime, Zaya 12 Year Rum	
The Green Guide	14
Apple-Celery Blend, Lemon, Titos Vodka	
Ocho Rios	14
Lime, Orange Marmalade, Tamarind, Pepper Infused Lunazul Blanco Tequila	
Letter From Dexter	18
Black Walnut Bitters, Sweet Potato Praline Butter washed Uncle Nearest 1856 Bourbon	



DESSERTS

Strawberry & Cream Trifle 11

with layers of icebox custard, sweet and tangy strawberries, and a strawberry shortbread crumble

Sweet Potato Caramel Cake 11

served warm with vanilla ice cream and a drizzle of sweet potato caramel

Chocolate Chess Pie 10

served with cinnamon whipped cream